



Catering managed by



Catering & Eventplanner

Conference
and
banquet catering



Conference and Banquet Catering

	Page		Page	
Our Service Portfolio	3	Creative Menus	13-14	Our culinary creations are our number one priority and include everything from a classic champagne reception to a gala event.
Breakfast	4	Buffets	15-17	
Brunch Buffets	5	Refreshers	18	Our exhibition centre also offers you a large number of rooms providing a great degree of flexibility so you can let your creativity run away with you.
Coffee Break Fillers	6	Suggestions for Your Event		
Coffee Break Snacks	7	- Live Cooking Station	19-20	Of course, this brochure only serves to provide a general impression of our broad catering service portfolio.
Conference Snacks	8-9	- Non-Stop Food	21-22	
Quick Lunch	10	- Sashimi Live Station	23	Benefit from our perfectly-organised infrastructure and professional catering skills. We are the official partner of the Koelnmesse Service GmbH
Conference Packages	11	- Stössje Dinner	24	
Conference Packages - Extras	12	- Live Dessert Campaign	25	Sodexo Services GmbH Deutz-Mülheimer Strasse 30 50679 Cologne Germany Telephone: +49 221 284-9444 E-Mail: koeln.messe@sodexo.com
		Non-Alcoholic Beverages	26	
		Aperitifs, After-Dinner Drinks and Beer	27	
		Sparkling Wine, Champagne and Wine		
		Hot Beverages	28	
		Staff	29	
		Rooms		
		General Information	30	
			31-32	
			33	

Our Service Portfolio at a Glance

Conference and Banquet Catering

Food and Beverages:	Breakfast, conference packages, lunch buffets – everything from the classic champagne reception to a festive gala
Equipment:	Included in our pricing
Staff:	Service personnel already included up to 00:00 Hrs.
Rooms:	The exhibition centre offers a wide range of flexible rooms
To order:	Sodexo Services GmbH Tel.: +49 221 284-9444 E-Mail: koeln.messe@sodexo.com

Stand Catering - Full Service for You and your Guests

Food and Beverages:	Delivery of food and beverages directly to your exhibition stand, minimum order € 400.00
Equipment:	We also supply crockery, cutlery, glasses and serviettes Additional equipment also available upon request
Staff:	Service personnel also available upon request
To order:	Sodexo Services GmbH Tel.: +49 221 284-9444 E-Mail: koeln.messe@sodexo.com

Delivery Service – Excellent Supply at All Times

It pays to book early!

Food and Beverages:	The goods can only be supplied in the minimum quantities specified. The goods are supplied without any additional inventory items
Equipment:	Disposable articles and rental equipment
Staff:	We only deliver the goods and do not arrange their presentation, their dismantling or collection
To order:	Please use our “C.01” order form on the www.koelnmesse.de home page: Just click on Catering Services on the Services page

Breakfast

Breakfast (Swiss morning meal) is generally consumed early in the morning as the first meal of the day.

Continental

Selection of bread rolls

jam, honey, butter

selection of sausage meats and cheese platter

incl. filter coffee and tea*

We would be pleased to serve other coffee specialities at an additional charge

Create your own breakfast buffet according to your individual tastes:

Mini Danish pastry	€ 1.80	Scrambled egg – natural -	€ 3.00
Cornflakes with milk	€ 2.10	Scrambled egg with diced peppers and chives	€ 3.50
Muffins, donuts	€ 2.80	Scrambled egg with bacon and Nuremberg sausages	€ 6.50
Fruit and natural yoghurt	€ 3.00	Smoked salmon and fillets of herring with mustard and dill sauce and creamy horseradish	€ 5.60
Low-fat curd cheese with berries	€ 3.00	Tender medium-cooked roast beef	€ 7.50
Fresh fruit salad	€ 4.50		

€ 14.50 for groups of 35 or more



All prices quoted above are subject to the mandatory rate of value added tax

Brunch Buffet

Bagel with ham and cheese topping
Bagel with smoked salmon and horseradish topping

Paninis with salami, tomato and mozzarella topping

Mini meatballs and crispy smoked sausage with medium hot spicy mustard

Baguettes and party rolls

Served In a glass pot

Waldorf salad with smoked strips of turkey
Apple and leek salad with mixed shoots and chicory tips

Scrambled egg station – freshly prepared scrambled egg with a choice of grilled tomato, fried mushrooms, crispy ham and bacon, grilled sausages, chives, tomatoes and mixed diced peppers, rings of red chilli

Large salad buffet with a choice of three dressings

Hungarian goulash soup with beef and potatoes

Penne rigate and tagliatelle with a choice of either tomato provencial or cream of basil sauce

Carvery station

Crispy pork spit roast with braised onions, pot-roasted potatoes and creamy savoy cabbage

Sweets

Mixed fruit skewers
Muffins
Waffles with hot cherries and whipped cream
Crêpes suzette with vanilla ice cream

Milkshakes

Apple and cinnamon, blackberry and fig

€ 38.50 per head for groups of 50 or more



Break Fillers

30 minute refreshments

Break with coffee/tea	€ 4.90
Break with coffee/tea, mineral water	€ 5.40
Break with coffee/tea, mineral water and assortment of biscuits	€ 7.90
Break with coffee/tea, mineral water, assortment of biscuits and fruit	€ 8.90

Our break filler prices apply per head and for a maximum 30-minute break.



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Coffee Break Snacks

Light, simple snacks for in-between

Selection of Baguette Slices

with tomatoes and mozzarella	€ 2.10
with Brie cheese	€ 2.10
with Milano style salami	€ 2.40
with Gouda cheese	€ 2,50
with Serrano ham	€ 2.70
with roast beef	€ 2.70
with smoked fillet of trout	€ 2.70
with smoked salmon	€ 2.70
with smoked breast of duck	€ 3.10
with smoked halibut	€ 3.10

Exclusively-Topped Canapés

with Brie	€ 2.50
with cream cheese and chives	€ 2.60
with smoked salmon	€ 3.10
with Serrano ham	€ 3.10
with roast beef	€ 3.10
with smoked breast of duck	€ 3.50
with smoked halibut	€ 3.50
with king prawns	€ 3.50

Pretzel Dough Pastries

Pretzel stick	€ 1.80
Pretzel	€ 1.90

Sweet Temptation

Mini cherry turnover	€ 1.50
Mini donut	€ 1.50
Mini Danish pastry	€ 1.80
2 mini cream puffs	€ 1.80
2 mini muffins	€ 1.80
Mini croissants (3)	
-with a savoury filling tomatoes, cream cheese, ham and cheese	€ 2.80
-with a sweet filling nuts, marzipan, nougat	€ 2.80

When ordering baguette slices, canapés and pretzel dough pastries a minimum order quantity of at least 10 applies to each item.



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Conference Snacks

Culinary Time-Outs for Refuelling

Kick-Off

Coffee/tea
Orange juice, Actimel yoghurt drink
Simple croissant, croissant with ham and cheese
Butter and jam

€ 11.80

Chocolate Power

Coffee/tea
Chocolate and banana shake, chocolate chip cookies
Chocolate brownies and muffins
Mousse in a small glass pot

€ 13.50

Rhineland Starter

Coffee/tea
Half a rye bun topped with ground pork – onions on the side
Half a rye bun topped with medium Gouda
Cream cheese with herbs, mini meatball, bite-sized
bread rolls

€ 14.00

Good Morning

Coffee/tee
Mineral water
Mini muffins, savoury pretzel dough pastries
Fruit skewers, yoghurt with honey and nuts

€ 14.50

The order must be for at least 10 people, food is served for a maximum of 30 minutes



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Conference Snacks

Culinary Time-Outs for Refuelling

Viennese Charm

1 soft drink *
Small Viennese schnitzel
Potato and cucumber salad
Sacher and carrot cake
Sugared pancake with raisins and apricot fruit dumplings with custard
Mini filled cream puffs
Basket of fruit

€ 19.10

Intermezzo

1 soft drink *
Apricot marble cake
Apple pie and cheesecake
Mini croissants, both sweet and savoury
Finger sandwiches
Cornny muesli bar
Basket of fruit

€ 20.20

The order must be for at least 10 people, food is served for a maximum of 30 minutes.

* Soft drink: We provide a selection of drinks: Coca-Cola, Coca-Cola light, Selters, apple juice, orange juice.



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Quick Lunch

For in-between – light, tasty and simple

Hearty Rheinisch

Half a bread roll with ground pork – served with onions
Brochette with mini meatballs, pearl onions and cocktail gherkins,
medium-hot mustard
“Halve Hahn” – slice of medium Gouda on a small rye bun
Red herring salad served in a glass pot
Waffles served with hot cherries and vanilla ice cream

€ 20.00

Culinary Italian

Grissini wrapped in Parma ham
Panini with Milano style salami
Mini pizzas
Ciabatta with pieces of Parmesan cheese
add olive oil & balsamic vinaigrette to taste
Panna cotta with strawberry and apricot puree

€ 22.00

Minimum order for 10 people, price per head.



Conference Packages

Package I (4 hours)

Unlimited supply of mineral water in the conference room

1 coffee break with coffee/tea, biscuits and fruit

Lunch

€ 29.50 per head

Package II (6 hours)

Coffee reception prior to the conference with coffee/tea, biscuits

Unlimited supply of mineral water in the conference room

1 coffee break with coffee/tea, biscuits and fruit

Lunch

€ 38.00 per head

Package III (8 hours)

Coffee reception prior to the conference with coffee/tea, biscuits

Unlimited supply of mineral water in the conference room

1 coffee break in the morning with coffee/tea, sweet minis and fruit

Lunch

1 coffee break in the afternoon with coffee/tea, biscuits and a variety of cakes from the baking tray

€ 45.50 per head

Lunch - selection-

Dish I: Corn poulard stuffed with morels on a Barolo shallot sauce with broccoli and potato gratin

Dish II: Steamed slice of salmon on Riesling wine sauce with spinach and parsley potatoes

or

Choice of soup terrines, served as a buffet

Dish I: Hearty potato hotpot with smoked meat and chives

Dish II: Vegetable stew with chicken and garden herbs
each includes 2 bread roll halves with cheese, ham and salami

During the lunch break we serve 2 non-alcoholic drinks and 1 cup of coffee/tea.

Conference Packages – Extras

Lunch Buffet I

Starters

Farmer's salad with white cabbage, carrots and corn-on-the-cob
Penne salad with tomatoes and olives
Oriental couscous salad with mint

Soup

Italian minestrone with grissini

Main Courses

Strips of turkey leg with creamed mushrooms served with mixed vegetables and spaetzle noodles
Vegetable lasagne with tomato sauce

Desserts

Fresh fruit salad
Vanilla pudding

Lunch Buffet II

Starters

Curry rice and vegetable salad
Country-style potato salad
Swabian noodle salad

Soup

Onion soup with Provençal herbs

Main Courses

Beef goulash in paprika sauce with mixed vegetables and boiled potatoes
Penne all'arrabiata, served with grated Parmesan

Desserts

Fresh fruit salad
Chocolate pudding

Lunch Buffet II

Starters

Broccoli floret salad with strips of ham
"Andalusian-style" chicken salad
Salad of red cabbage with fillets of orange and walnuts

Soup

Tomato soup with croutons

Main Courses

Stuffed breast of poulard in Riesling wine sauce with vegetable strips, spinach and potato gratin
Polenta and mozzarella medallion with ratatouille vegetables

Desserts

Fresh fruit salad
Strawberry fruit pudding

When booked in combination with a conference package we charge an additional € 10.50 per head.



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Creative Menus

Create your own menu by choosing your own individual dishes.

Soups

Essence of tomato with basil and small ricotta tortellini pouches

€ 5.00

Clear oxtail soup with vegetable strips and dumplings

€ 6.30

Frothy young pea soup with king prawns and mint

€ 6.40

Vegetarian Main Courses

Savoy cabbage heads with a vegetarian filling and grilled oyster mushroom

€ 7.50

Pointed cabbage curry with roasted cashews, coriander and basmati rice

€ 8.50

Vegetable noodles with basil served on grilled eggplant slices with a paprika sauce duo

€ 10.50

Desserts

White coffee mousse with peach sauce

€ 7.80

Panna cotta with fresh strawberries served on a chocolate sauce

€ 8.90

Passion fruit and raspberry tartlet served on a white chocolate sauce

€ 10.80

Minimum order for 15 people, price per head.



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Creative Menus

Create your own menu by choosing your own individual dishes.

Soups

Carrot and ginger soup with roasted coconut flakes

€ 5.00

Tomato and orange soup with fresh basil and crema di balsamico

€ 5.00

Hotpot

Vegetarian vegetable hotpot containing everything the garden has to offer with roasted bread cubes

€ 6.60

Main Courses

Slice of salmon on Riesling wine sauce with spinach and parsley potatoes

€ 19.80

Slice of tender medium-cooked roast beef on Madeira jus served with parcels of string beans in bacon and pan-roasted potatoes

€ 21.50

Medium-cooked saddle of lamb on a red wine and shallot sauce with Mediterranean vegetable ragout and thyme potatoes

€ 22.50

Desserts

Rice pudding with red cherry compote

€ 6.50

Duo of mousse au chocolat on a mango sauce

€ 11.20

Platter of international cheese

Goat's cheese roll, Saint Albray, Gorgonzola, Bresso, Chaumes Munster cheese, Bavaria Blu, Chaource French soft cheese

€ 12.00

Minimum order for 15 people, price per head.



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Buffet Europe - culinary diversity

Starters

Melon with Black Forest ham

Roses of Norwegian smoked salmon served with two sauces: creamy horseradish and gravad

Tomato with mozzarella, basil, balsamic vinaigrette and olive oil

Fried vegetables from the Mediterranean

Fresh garden salad with a variety of dressings

Main Courses

Vegetable lasagne with tomato sauce

Chicken breast piccata with seasonal vegetables and noodles

Chopped pork in a creamy sauce with mushrooms and spaetzle noodles

Crispy fried fillet of perch on a bed of ratatouille vegetables with rosemary potatoes

Desserts

Fresh fruit salad

Yoghurt cream

Red berry compote

For 35 people or more, € 25.00 per head.



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Buffet Intercontinental - across the length and breadth of the world

Starters

Vegetarian California rolls and seafood with wasabi and Japanese soy sauce

Breast of corned poulard on a bed of marinated Californian green asparagus

Filletts of chicken with pineapple and melon in a green pepper marinade

Italian antipasti:

Grilled pepper, courgettes, mushrooms and vine tomatoes

Caesars salad station with crispy bacon, croutons und freshly grated Parmesan

Salads

Coleslaw

Bean and sweet corn salad

Curry turkey breast salad

Shrimp salad

Main Courses

Turkey breast medallions in apricot and chilli sauce served with almond broccoli and a rice duo

Medium-cooked rib eye with herb sauce, glazed mini corn-on-the-cobs and a grilled tomato, served with small pan-roasted potatoes

Tilapia fillet served on a prawn and saffron sauce with vegetable noodles

Desserts

Small, warm apple pancakes

Donuts und muffins

Tiramisu

Panna cotta

Fresh fruit salad

For 35 people or more, € 32.00 per head.



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Buffet International - beyond the border

Starters

Graved salmon with crispy fried grated potato cakes served with a mustard and dill sauce

Italian Parma ham accompanied by antipasti vegetables and grissini

Marinated seafood with lemon and flat-leaved parsley

Seasonal salads with a variety of dressings and garnishes

Main Courses

Steamed fillet of hake on a Pommery and mustard sauce with spinach and long-grained buttered rice

Tender medium-cooked beef rump steak with Béarnaise sauce, served with fresh market vegetables, potato gratin or pan-fried potatoes

Asian bami goreng noodle dish

Desserts

Panna cotta on a fruity raspberry sauce

Mousse au chocolat

Fruit salad

Small selection from our patisserie

Cheese buffet

Choice of international cheeses with bread and butter

For 50 people or more, € 36.00 per head.

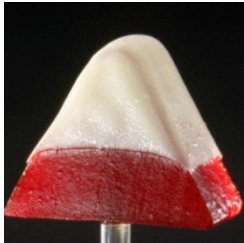


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Refreshers

Pure diversity – delicious, easy to eat and simple

Elderberry lolly



€ 3.30

Cappuccino lolly



€ 3.60

Fruit platter for 10 to 15 people

Selection of seasonal fruit € 39.50

Fruit Sticks	
Served in easy-to-eat portions	€ 1.50
White mousse diamond served on conference tableware	€ 1.80
Mango mousse pyramid served on conference tableware	€ 2.50
Chocolate ravioli	€ 2.90
Passion fruit dome served on conference tableware	€ 3.00
Fruit salad in a preserving jar	€ 3.70

A minimum order quantity of at least 10 applies to each separate item.



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Live Cooking Station

Freshness, quality and pure diversity – prepared right in front of your eyes

RICE STATION

Risotto

Truffle and saffron

Basmati

Lime and ginger

Natural

Mushroom and herb

Chicken breast, salmon, king prawns

Toppings

Green asparagus

Red and yellow cherry tomato

Grated Parmesan

Flavoured Oils

Lemon oil

Pumpkin seed oil

Garlic and orange oil

Basil oil

€ 21.00 per head

PASTA STATION

Choice of pasta

Penne, spaghetti, fettuccine, tricolore

Sugo

Genovese pesto, Tuscany tomato sauce, saffron sauce

Chicken breast, king prawns, mushrooms and oyster mushrooms

Toppings

Dried tomatoes in oil

Roasted pine nuts, basil

Caper berries, sardine fillets

Flat-leaved parsley

Freshly grated Parmesan

€ 21.50 per head



*Minimum order for 40 people, price per head.

*In order to guarantee everything runs smoothly we will design a staffing concept perfectly geared to your event.

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Live Cooking Station

Freshness, quality and pure diversity – prepared right in front of your eyes

CHOP CHOP SALAD STATION

Selection of green salad
Rucola, romana, lollo rosso, iceberg
Radicchio, frisée, chicory
Young spinach

Dressings

Caesars, American, French
Olive oil, balsamic vinaigrette

Strips of turkey breast and beef rump
steak
or
marinated prawns

Toppings

Croutons, crispy bacon, egg
Emmental, feta and Roquefort cheese
Cucumber, tomato, spring leek
Green and black olives
Sweet corn, kidney beans
Pepper, jalapeno pepper
Soy beans, shoots
Pine nuts and cashews

Oven-fresh focaccia

€ 22.00 per head



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Suggestions for Your Event – Non Stop Food

Surprise your guests – we plan everything for you!

Choose from the following finger food variations, served in glass pots on event tableware and placed on the conveyor. Your guests simply serve themselves – and experience a huge variety.

Country-Style

Filletts of herring in a honey, mustard and dill sauce

Fork-sized pickled herrings with crispy cucumber sticks

Swiss cheese salad with sausage, red onions and fresh apple

Potato and cucumber salad with crispy chicken nugget

Party meatball served on potatoes cooked in their skins with gherkin and onions

€ 31.00 per head



*Can only be ordered in multiples of 10. The length of the conveyor belt and the rental prices vary depending on the number of people and will be charged on an individual basis.

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Suggestions for Your Event - Non Stop Food

Surprise your guests – we plan everything for you!

Choose from the following finger food variations, served in glass pots on event tableware and placed on the conveyor. Your guests simply serve themselves – and experience a huge variety.

Modern Art

Bites of seawater eel served on event tableware

Mackerel lardo rolls served on event tableware

Chicken and pineapple stick on a bed of crispy Asian vegetables

Penne salad with fresh tomatoes and olives

Mixed lentil salad with vegetable strips and radishes

€ 33.00 per head



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Suggestions for Your Event – Sashimi Live Station

The most important thing in Sashimi cuisine is how to perfectly fillet the fish and present it in an elaborate and pleasing fashion.

Sashimi.

Delicious raw, unseasoned and thinly-sliced tuna and wild salmon

Sashimi Classics

Wasabi (Japanese horseradish)

Gari (pickled ginger)

Shoyu (soy sauce)

Pacific tapenade with mango,

pineapple, mint and red onions

Dill, honey and mustard sauce

€ 30.00 per head



*Minimum order for 30 people, price per head.

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Suggestions for Your Event – The Cologne Way of Enjoying Life

Offer your customers and guests something to be remembered – Small delicacies from the Cologne cuisine, served in a traditional Stössje*

Stössje Dinner

Ähzezupp

(Creamy pea soup with vegetables and slices of Viennese sausage)

Ruut un Wies HIRRINGSCHLOT

(Red and white herring salad)

Äädäppelschloot un Frikadelle

(“Home-style” potato salad with a mini meatball)

Schlat vun de Nudele met Fleischwoosch

(Noodle salad with slices of pork sausage)

Himmel un Äad met Blootwoosch

(Potato and apple puree with fried black pudding)

Ruut un Söß

(Red berry compote with custard)

€ 18.00 per person excluding beverages

For Your Reception We Recommend:

Köln Royal 0.1 l

fruity sparkling wine cocktail with crème de cassis

Gaffel Kölsch (Cologne beer) in a Stössje 0.1 l

At the **Cologne cocktail bar** we serve the following cocktails in a Stössje:

Kölschpirinja 0.1 l

Cachaca with original Cologne sugar and limes

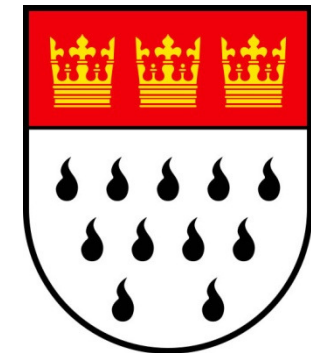
Kölschcolada 0.1 l

rum, pineapple juice, cream of coconut, cream

Kölschermexicaner 0.1 l

Tequila and lime topped up with Kölsch (Cologne beer)

Beverage prices available upon request.



*For non-native Cologne people: Small Kölsch (Cologne beer) glass with a capacity of 0.1l.

Minimum order for 10 people, price per head.

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Live Dessert Campaign

Also enjoy: Freshness, quality and pure diversity – prepared right in front of your eyes

Various Ice Creams in either a Cone or a Tub

Vanilla and strawberry ice cream
Chocolate chips
Espresso nut brittle ice cream
Cassis sorbet
Passion fruit sorbet

Toppings

Caramel sauce, chocolate sauce
Advocaat, amaretto
Amarena cherries, fillets of orange
Chopped strawberries
Chocolate sprinkles, nut brittle
Chopped pistachios, caramelised cashew nuts,
roasted coconut flakes
Whipped cream

€ 18.00 per head

Crêpes & Sabayon Station

Crêpes with
Grand Marnier, orange juice
fillets of orange, vanilla ice cream
chopped pistachios and roasted almonds

Crêpes with
ragout of sour cherries
or
chocolate sauce and whipped cream

Sabayon with
raspberries, strawberries
blackberries, strawberry ice cream
mint

€ 19.50 per head

Minimum order for 30 people.



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Non-Alcoholic Beverages

Selters Culinaria sparkling water	0.25 l	€ 2.80	Schweppes Bitter Lemon	0.2 l	€ 3.00
Selters Culinaria sparkling water	0.75 l	€ 7.00	Schweppes Tonic Water	0.2 l	€ 3.00
Selters Culinaria still water	0.25 l	€ 2.80	Granini Multi-vitamin juice	0.2 l	€ 3.10
Selters Culinaria still water	0.75 l	€ 7.00	Granini orange juice	0.2 l	€ 3.10
Fachingen Gourmet Classic sparkling water	0.25 l	€ 2.80	Granini clear apple juice	0.2 l	€ 3.10
Fachingen Gourmet Classic sparkling water	0.75 l	€ 7.00	Bionade, various flavours	0.33 l	€ 3.20
Fachingen Gourmet Medium sparkling water	0.25 l	€ 2.80			
Fachingen Gourmet Medium sparkling water	0.75 l	€ 7.00			
Coca-Cola	0.2 l	€ 2.90			
Coca-Cola Light	0.2 l	€ 2.90			
Sprite	0.2 l	€ 2.90			
Fanta	0.2 l	€ 2.90			



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Aperitifs

Köln Royal Refreshing sparkling wine cocktail with crème de Cassis	10 cl	€ 5.50
VW Cocktail Classic cocktail with the bitter taste of vermouth und Williams pear	10 cl	€ 7.00
Peach Velvet Fresh, fruity sparkling wine cocktail with peach and orange juice	10 cl	€ 7.50
Florida – non-alcoholic Grenadine syrup, maracuja syrup, lemon juice, orange juice and pineapple juice	10 cl	€ 6.00
Big Apple – non-alcoholic Maracuja syrup, lemon juice and naturally cloudy apple juice	10 cl	€ 6.00
Longdrink Gin Tonic	4 cl	€ 5,10
Campari Orange	4 cl	€ 3,60

After-Dinner Drinks

Ramazzotti	4 cl	€ 4.50
Remy Martin V.S.O.P.	2 cl	€ 4.80
Grappa di Chardonnay	2 cl	€ 4.80
Williams pear, Morand	2 cl	€ 5.50

Beer

Bottled

Gaffel Kölsch	0.33 l	€ 3.30
Bitburger Pils	0.33 l	€ 3.30
Bitburger Drive	0.33 l	€ 3.30

Draught

Gaffel Kölsch	per litre	€ 9.00
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We also serve other beer brands and beer mixed drinks upon request.



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Sparkling Wine, Champagne and Wine

Sparkling Wine, Prosecco

Chardonnay brut, Schloss Affaltrach	0.75 l	€ 29.00
Drusian prosecco, Italy	0.75 l	€ 32.00

Champagne

Taittinger brut réserve	0.75 l	€ 95.00
Veuve Cliquot brut	0.75 l	€ 110.00

White Wine

Jechtinger Hochberg Kabinett, dry, pinot gris	0.75 l	€ 25.50
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Jechtingen eG, Kaiserstuhl, wine-growers' co-operative
Aroma of ripe apples and quinces, rich, full-bodied
taste, sweet, smooth aftertaste

Pinot Grigio I.G.T. Grave del Friuli D.O.C.Friuli Fernando Pighin & Figli	0.75 l	€ 27.50
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Light, refreshing & soft taste, low acidity

Riesling QbA , dry, Robert Weil wine estate, Rheingau area	0.75 l	€ 34.50
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Dry & delicate, fruity accent, elegant taste

Red Wine

Gimmeldinger Meerspinne Dornfelder quality wine, dry Palatinate wine-growers' c o-operative Weinbiet	0.75 l	€ 24.00
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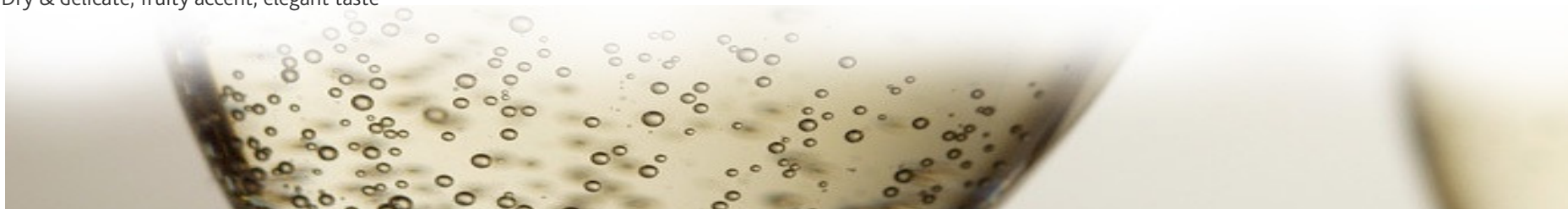
Pronounced taste of berries, rich dark
colour, full-bodied & velvety

Primitivo Puglia I.G.T. Terre di Campo Sasso, Apulia	0.75 l	€ 25.50
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Intensive bouquet, sweet and aromatic,
full volume, very full-bodied & succulent wine,
lively with a lot of bite

Us de la meng Quality wine, dry, Meyer-Näkel wine estate, Ahr area	0.75 l	€ 32.50
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Aromatic scent of morello cherries & smoke,
succulent, ripe fruit, lively structure,
well-balanced tannins, harmonious



All the prices quoted above are subject to the mandatory rate of value added tax

Hot Beverages

Espresso	per cup	€ 2.10
Café crème	per cup	€ 2.20
White, milky coffee	per cup	€ 2.30
Cappuccino	per cup	€ 2.50
Latte macchiato	per glass	€ 2.60
Coffee	per litre	€ 12.50

Help yourself to our broad selection of teas.

Tea, various blends			per
cup	€ 1.90		
Tea, various blends			per
litre	€ 12.50		



All the prices quoted above are subject to the mandatory rate of value added tax

Staff

Our friendly service personnel are there to serve your guests and are included up to 00:00 Hrs.

Should your event continue on after 00:00 Hrs. the following charges apply, depending on which personnel is required:

Event manager	hourly rate	€ 34.50
Service manager/head waiter	hourly rate	€ 34.50
Service employee, beer server	hourly rate	€ 27.50
Barkeeper/barmaid	hourly rate	€ 32.00
Cook	hourly rate	€ 27.50
Kitchen assistant	hourly rate	€ 21.50
Logistics expert	hourly rate	€ 29.50

Our logistics experts will not only be happy to support you during the set-up and breakdown phases but also in resolving any logistic challenges which arise in connection with your event.



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Rooms *	Kristallsaal	Kristallsaal Section I	Kristallsaal Section II	Kristallsaal Section III	Allegro	Barcarole	Messe Club & Blauer Salon	Messe Club	Blauer Salon
Area/m²	1350	320	725	305	132	132	471	335	136
Capacity									
Rows of chairs	1489	342	840	342	106	106	/	332	108
Standing reception	1488	400	700	400	150	150	500	400	150
Banquet / round tables seating 10	1120	270	540	270	120	120	/	250	80
Parliamentary seating	804	180	460	180	70	70	/	174	60
Rental charge in €	4500	1375	1750	1375	400	400	1300	1000	600
Guaranteed turnover in € (no rental charge)	45000	12500	18000	12500	-	-	9000	8000	3000

- The rental charge includes the set-up, electricity and lighting costs as well as the services of a conference technician.
 - The rental charge will be waived if the guaranteed turnover is met. If the guaranteed turnover is not met the rental charge will be reduced proportionally.
 - The set-up and breakdown times are charged at 50% of the rental charge.
- Please note that security personnel must be present after 19.00 Hrs. on the set-up and breakdown days.
We would be glad to recommend a service provider who can supply the required security staff.

The following services will be invoiced separately:

Lighting and sound equipment: Our exclusive partner will be glad to assist you with your lighting and sound equipment.

Sanitary areas/cloakrooms: One of our contractors would be glad to provide staff to supervise the sanitary areas and cloakrooms.

Car parking: We would be pleased to reserve parking space at the Koelnmesse for the anticipated number of vehicles.

Paramedics/Fire Brigade: We would be happy to help you organise the required number of paramedics and fire brigade staff – which depends on the size of your event – in accordance with the Versammlungsstättenverordnung (Regulation on Places of Assembly).

GEMA: We will be pleased to register your event on your behalf.

* only available on days where there are no exhibitions

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Rooms

Cancellation Conditions

A.) Sodexo Services GmbH reserves the right to charge the following cancellation fees if it proves impossible to rent the room to another party.

Cancellation Fees for the Kristallsaal:

Up to 6 months prior to the event	free of charge
6-4months prior to the event	25% of the room rental charge
4-2months prior to the event	50% of the room rental charge
2months to 10 days prior to the event	100% of the room rental charge
10days to 1 day prior to the event	100% of the room rental charge and 70% of all the services ordered

Cancellation Fees for the Messe Club / Blauer Salon:

Up to 3months prior to the event	free of charge
3-2months prior to the event	25% of the room rental charge
2months to 14 days prior to the event	50% of the room rental charge
14days to 5 days prior to the event	100% of the room rental charge
5days to 1 day prior to the event	100% of the room rental charge and 70% of all the services ordered

B.) Further details can be found in our General Terms and Conditions, which we would be pleased to send to you.

General Information

General

Subject to change.

Ordering and Delivery

Please notify us of your food and beverage requirements at least 14 working days prior to the event.

Please let us know the exact number of participants at the latest 5 working days prior to the event as our invoicing is based on the number of participants specified.

Any additional orders or enquiries made at short notice will be dealt with as soon as possible.

Mode of Payment

We also gladly accept credit cards (American Express, MasterCard, Visa and Diners Club) in settlement of your account. Our staff is authorised to accept payment during the event.

General Terms and Conditions

Our General Terms and Conditions apply. We would be glad to send them to you upon request.

Flowers/Plants

If floral decorations are required these can be ordered at the following address:

Gestalten mit Blueten und Pflanzen
Mr. Christian Winter
Bergstrasse 58
53332 Bornheim
Germany
Tel./Fax: +49 2227 6109
Mobile: +49 171 4303086

Decorations

For the design, planning and coordination of large or small-scale decoration schemes we would like to recommend:

Glamour Faktur by Bettina Hass
Feldsieferweg 44
51381 Leverkusen
Germany
Tel./Fax: +49 2171 558206 / 207
E-Mail: info@glamourfaktur.de

Contact Details

Is everything to your taste?
We would be very pleased to provide further information and advice:
Telephone: +49 221 284-9444
E-Mail: koeln.messe@sodexo.com